

# Continental Breakfasts

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*Served with Freshly Squeezed Orange and Grapefruit Juice, Cowboy Coffee,  
Decaffeinated Coffee & Assorted Hot Teas*

## **Americana Continental Breakfast**

Assorted Lajitas Bakery Cast Iron Sweets and Muffins  
Whole Seasonal Fruit  
Lajitas Preserves and Sweet Honey Butter  
*\$14.50 per guest*

## **Clay Henry Continental Breakfast**

Fresh Sliced Seasonal Fruits and Berries  
Assorted Lajitas Bakery Cast Iron Sweets and Muffins  
Selection of Dry Cereals  
Lajitas Preserves and Sweet Honey Butter  
*\$17.50 per guest*

## **Comanche Creek Continental Breakfast**

Fresh Sliced Seasonal Fruits and Berries  
Assorted Lajitas Bakery Cast Iron Sweets and Muffins  
Bakery Fresh Granola with Kiln Dried Fruits  
Smoked Salmon with Assorted Bagels, Cream Cheese and Condiments  
Lajitas Preserves and Sweet Honey Butter  
*\$21.00 per guest*

## **Big Bend Continental Breakfast**

Fresh Sliced Seasonal Fruits and Berries  
Assorted Lajitas Bakery Cast Iron Sweets and Muffins  
Bakery Fresh Granola with Kiln Dried Fruits  
Smoked Salmon with Assorted Bagels, Cream Cheese and Condiments  
Selection of Dry Cereals  
Breakfast Burritos prepared with Fresh Flour Tortillas, Scrambled Eggs  
with Mexican Cheese and Hickory Smoked Bacon or Terlingua Chorizo  
Lajitas Preserves and Sweet Honey Butter  
*\$26.00 per guest*

*We would be pleased to customize any menu to meet the needs of our guests.  
Please contact the Catering & Conference Manager for special requests or additions.  
Prices are subject to 20% service charge and applicable taxes. Prices also subject to change.*

# Plated Breakfast

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*Served with Freshly Squeezed Orange and Grapefruit Juice, Cowboy Coffee,  
Decaffeinated Coffee & Assorted Hot Teas*

*Please select one item from the Starters and Main Courses to create your  
personalized two course plated breakfast.*

## **Starters**

Sliced Fresh Fruits and Berries  
House-made Low-Fat Granola with Dried Fruits  
Steel Cut Oatmeal with Brown Sugar and Raisins

## **Main Courses**

Slow Scrambled Eggs with Tostadas, Mexican Cheeses and Salsa Roja  
*\$25.50 per guest*

Croissant French Toast served with Yankee Syrup  
*\$26.50 per guest*

Grilled Sirloin Steak and Country Scrambled Eggs  
*\$28.50 per guest*

Texas Sized Blueberry Pancake with Yankee Syrup  
*\$26.50 per guest*

## **Main Course Compliments**

*The following are served with all Main Courses*

Fresh Fruit Salsa  
Texas Home Fries  
Assorted Miniature Iron Skillet Sweets & Muffins  
Sweet Cream Butter, Lajitas Preserves and Honey

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# Breakfast Buffets

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*Served with Freshly Squeezed Orange and Grapefruit Juice, Cowboy Coffee,  
Decaffeinated Coffee & Assorted Hot Teas*

## **Buena Suerte Breakfast**

Assorted Lajitas Bakery Cast Iron Sweets and Muffins  
Fresh Sliced Seasonal Fruits and Berries  
Dutch-Oven Biscuits with Chorizo-Red Eye Gravy and Honey Butter Migas  
Farm Fresh Eggs Scrambled with Tostadas, Jack Cheese and Salsa Roja  
Hickory Smoked Bacon, Smoked Link Sausage and Pan Sausage  
Chive Mashed Potato Cakes  
*\$28.00 per guest*

## **Hunt Club Breakfast**

Assorted Lajitas Bakery Cast Iron Sweets and Muffins  
Fresh Sliced Seasonal Fruits and Berries  
Big Bend Buttermilk Pancakes served with  
Fresh Mixed Berries, Sweet Cream Butter and Maple Syrup  
Slow Scrambled Eggs with Fresh Chives and Mexican Cheeses  
Selection of Hickory Smoked Bacon, Smoked Link Sausage  
and Grilled Country Ham  
Breakfast Scalloped Potatoes  
*\$30.00 per guest*

## **Desert Sunrise Breakfast**

Broiled Orange and Grapefruit Halves topped with Brown Sugar-Butter  
Assorted Lajitas Bakery Cast Iron Sweets and Muffins  
House-made Low-Fat Granola with Dried Fruit  
Farm Fresh Egg Casserole with Green Chilies, Zucchini and Yellow Squash  
baked with Mexican Cheese and served with Fresh Tomato Salsa  
Selection of Hickory Smoked Bacon, Smoked Link Sausage and Grilled Country Ham  
Texas Home Fries with Poblanos and Sweet Onions  
*\$30.00 per guest*

*The following items are available to enhance your breakfast buffet and are prepared tableside.  
An additional charge of \$6.00 per item, per person will apply.*

Fresh Egg Omelets served with assorted Condiments  
Two Breakfast Burritos served with Terlingua Chorizo and Homemade Salsas  
Banana Bread French Toast topped with warm Buttered Peaches,  
Fresh Strawberry Sauce, Maple Syrup or Sweet Honey Butter

*Buffets have a minimum requirement of 25 guests.  
For less than 25 guests a buffet fee of \$150.00 will apply*

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# Lajitas Brunch Buffet

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*Served with Freshly Squeezed Orange and Grapefruit Juices, Cowboy Coffee,  
Decaffeinated Coffee & Assorted Hot Teas*

## **To Begin**

Fresh Sliced Seasonal Fruits and Berries  
House Smoked Salmon with assorted Condiments  
International Cheese Board  
Charcuterie Platter to include:  
House Smoked Jerky, Prociutto and Dry Sausages  
Salad of Organic Tomatoes and Buffalo Mozzarella in a Basil Pesto  
Artichoke and Fennel Salad  
Grilled Asparagus in an Orange Vinaigrette

## **Breakfast Selections**

Slow Scrambled Eggs with Mexican Cheeses and Tortillas  
Croissant French Toast with Maple Syrup  
Big Bend Benedict of Poached Egg, Wild Boar and a Lime Hollandaise  
Lajitas Breakfast Quiche

## **Lunch Selections**

*(Select two)*

Grilled Free Range Chicken Breast with Fire Roasted Potatoes  
Roast Tenderloin of Beef  
Warm Smoked Breast of Mustard Glazed Turkey  
Applewood Smoked Virginia Ham

## **To Compliment Your Selections**

Applewood Smoked Bacon, Grilled Country Ham and Link Sausage  
Home Fried Potatoes  
Croissant Bread Pudding with Bourbon-Vanilla Praline Sauce  
Assorted Lajitas Bakery Cast iron Sweets and Muffins  
Lajitas Preserves and Sweet Honey Butter

***\$48.00 per guest***

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# **Breakfast Reception**

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*A favorite morning activity or wedding reception featuring buffet platters,  
passed breakfast hors d'oeuvres and gourmet coffees & teas.*

## **From the Buffet**

Fresh Seasonal Fruits, Melons, and Berries  
Assorted Lajitas Bakery Cast Iron Sweets and Muffins

## **Passed Breakfast Hors D'Oeuvres**

Scrambled Eggs with Sausage and Cheddar Cheese on a Dutch Oven Biscuit  
Miniature Vegetable Breakfast Quiche  
Silver Dollar Pancakes with Maple Syrup and Sausage  
Country Ham and Cheese Tartlets

## **Coffee and Tea Station**

Cowboy Coffee, Decaffeinated Coffee and Assorted Hot Teas  
Cinnamon, Shaved Chocolate, and Whipped Vanilla Crème Toppings

## **Juice Station**

Freshly Squeezed Orange and Grapefruit Juice  
Cranberry, Apple and Tomato Juices

***\$32.50 per guest***

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## **Breakfast Additions**

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*The following items may be requested to enhance your  
Breakfast Buffets and Morning Breaks.*

Assorted Yoplait Fruit Yogurts  
*\$3.00 per guest*

Homemade Granola  
*\$3.50 per guest*

Assorted Dry Cereals  
*\$3.25 per guest*

Steel Cut Oat Meal with Brown Sugar and Raisins  
*\$3.50 per guest*

Fresh Sliced Fresh Seasonal Fruits and Berries  
*\$6.00 per guest*

Assorted Breads toasted tableside  
with Lajitas Preserves and Sweet Honey Butter  
*\$2.75 per guest*

Basket of freshly baked Cinnamon Rolls topped with Royal Icing  
*\$3.75 per guest*

Dutch Oven Biscuits with Chorizo-Red Eye Gravy  
*\$4.00 per guest*

Basket of Assorted Bagels with Whipped Cream Cheese  
*\$4.50 per guest*

Basket of Freshly Baked Croissants with Fruit Preserves  
*\$4.50 per guest*

Platter of Breakfast Meats  
Selection of Hickory Smoked Bacon,  
Smoked Link Sausage and Grilled Country Ham  
*\$6.50 per guest*

Platter of Assorted Breakfast Burritos with Fresh Pico de Gallo and Salsa  
*\$6.00 per guest (2 per guest)*

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